

**SUPPER IS A 5 MINUTE SHRIMP CURRY**



From far distant places have come interesting food customs. From the Near East, for instance, the tradition of serving dishes seasoned with curry powder is a familiar one. This originated to cover up the flavors of poor meat, etc. Through the years this has been overcome and the spicing is now a specialty. Why not treat your family to this foreign specialty during Lent in the form of a delicious Shrimp Curry. It's made so easily with the outstanding all-American short cut . . . canned condensed cream of celery soup. There's no more perfect base for this saucy good main dish. To go along, rice shares the curry tradition. Its texture, color, and flavor complements the flavorful curry. Customarily a curry is served with an assortment of condiments to be sprinkled over. Our all-American version is no different. Here we suggest chopped hard-cooked egg, watermelon pickle, and chopped peanuts. Complete your menu with broiled grapefruit topped with toasted coconut for dessert.

**5-Minute Shrimp Curry**

- |  |   |
|--|---|
| 1 small onion, sliced                                | 1/4 cup milk  |
| 1 small clove garlic, minced                         | 1 pound shrimp, cooked and cleaned (or two 6-ounce cans, drained) |
| 1/4 to 1/2 teaspoon curry powder                     | 1/2 cup cooked peas   |
| 2 tablespoons butter or margarine                    | 3 cups cooked rice  |
| 1 can (10 1/2 ounces) condensed cream of celery soup |   |

Cook onion, garlic, and curry powder in butter until onion is tender. Stir in soup, milk, shrimp, and peas. Cook over low heat about 5 minutes. Stir now and then. Serve over rice. Makes 4 servings.

**PRUNE MUFFINS**

The Muffins with a Surprise Inside



These Muffins are gently golden, each with a piece of prune perched on top . . . and offering no hint of the big surprise inside!

The surprise is a nice thick filling of chopped prunes mixed with brown sugar and cereal. So the muffins are rich and wine-fruity from the prunes, brown sugar-sweet, crisp-crunchy and altogether delectable.

Offer them hot, with lots of butter. Serve for breakfast with sausages and fruit juice. For lunch, with salad. To the youngsters mid-afternoon with a glass of milk. In fact, any time is good Prune Muffin time. They're easy to make, too.

- |                               |  |
|-------------------------------|--|
| 2 cups flour                  | Filling:                                 |
| 3 1/2 teaspoons baking powder | 1 cup chopped prunes                     |
| 1/2 teaspoon salt             | 1 cup cornflakes or other dry cereal     |
| 3 tablespoons sugar           | 1/4 cup sugar                            |
| 1 egg, beaten                 | 2 tablespoons melted butter or margarine |
| 1 cup milk                    | 2-3 tablespoons hot water                |
| 1/4 cup melted shortening     |  |

Combine dry ingredients and sift together into a large bowl. Combine milk and melted shortening; add to dry ingredients all at once. Stir quickly to mix. (Batter should be lumpy.) Combine wet ingredients. Fill greased muffin cups about 2/3 full with a generous spoonful filling, then additional batter until cups are about 3/4 filled and filling is covered. Bake in a hot oven, 425 degrees, 25 minutes, or until muffins test done in center. Remove from pan and serve warm. Makes 12-16 muffins depending on size muffin tin used.



I again remind my readers of an important event to all North Carolinians and our neighbors from other states. The fifth Southeastern Flower and Garden Show to be staged in Charlotte, March 6-14. As was the case in 1964, the site will be the Merchandise Mart, 2500 E. Independence, Charlotte.

The "Mart" is spacious, comfortable and convenient. The floor plan is designed for adequate exhibit space and easy flow of pedestrian traffic. If your energy begins to lag a little, you can get a quick pick-up at the very nice cafeteria and rest your feet. You might even find a comfortable seat where you can relax and read the Charlotte Observer, the sponsor of the event. So much for the many little niceties provided for your physical comfort. Perhaps a few comments on what you can expect to see will be appropriate.

Let me say in the beginning that, in my opinion, the Southeastern Flower and Garden Show is the Grand Opera of garden shows in the Southeast. There is something here for everyone regardless of whether or not you are engaged in farming, industry or some other type of business.

Everyone appreciates beauty but I think sometimes that we are not very aggressive in creating beauty or in maintaining it once it is created. Here you will find a storehouse of ideas for creating a happy and desirable environment for your family, especially the children.

From the 16 professionally designed and landscaped gardens you should be able to pick up many new ideas concerning the selection of plant materials and their proper use in the landscape plan. The same is true for interiors and for outdoor living.

In a very real sense this is also a trade show because you will see the latest in children's play yards, garden tools and equipment, swimming pools, pesticides, weed killers, patio construction, fertilizers, picnic equipment, pottery, statuary, and greenhouses.

No encouragement is needed for the 19,000 garden clubbers in the Old North State because many of them are already making plans. But how about you, Pop? Couldn't you steal a little time off and take the lady to the show? And the children.

**Corn Test Results Ready for Farmers**

Farmers getting ready to select a corn hybrid for 1965 can get some up-to-date information from the N. C. Agricultural Extension Service.

The Extension Service has prepared a leaflet for farmers on the results of corn hybrids tested across North Carolina in 1964.

The Extension Service has prepared a leaflet for farmers on the results of corn hybrids tested across North Carolina in 1964.

The tests were made for five regions of the state: northern mountains, southern mountains, Piedmont, northern Coastal Plain. Both white and yellow hybrids were tested in most locations, and in some places tests included both early season hybrids and late season hybrids. Each hybrid was judged ac-

**HOME ECHOES**

BY MARIE FENUEL, LENOIR COUNTY HOME ECONOMICS EXT. AGENT

? — Why is salt added to water when soaking broccoli? The leaves or flower buds of brussel sprouts and broccoli grow very close together. Insects can intrude the close area between the leaves but may not be removed by ordinary washing. (Soak brussel sprouts and broccoli 30 minutes to an hour in cold salt water to remove any insects in the tight leaves of flower buds.)

? — Is the green portion of a stalk of celery as nutritious as the lighter or center portion? In general, the greener the vegetable the richer it is in vitamins and minerals.

? — How can I cook broccoli so that the heads are not overcooked before the stems are done? The tender tip of broccoli need less cooking than the stems. Stand these up in a deep pan to cook so the stems boil in the water while the heads cook in the steam. Splitting heavy stalks of broccoli cuts the cooking time so they cook almost as quickly as the heads.

? — What precautions should be taken in preparing home-canned vegetables? Home-canned green vegetables are safe to use without heating only if the pressure canner was in perfect order and the proper canning method was used. Unless you are sure of the canner and the method, boil home-canned green vegetables at least 10 minutes (spinach, 20 minutes) in a covered pan before tasting or combining with other foods. If the food looks spoiled or has an off-odor during heating, destroy it.

**NOTICE TO CREDITORS**

The undersigned, having qualified as administrator, c.t.a. of the estate of Luby Ray Henderson, deceased, late of Jones County, North Carolina, this is to notify all persons having claims against said estate to present them to the undersigned before the 30th day of August, 1965, otherwise this notice will be pleaded in bar of their recovery.

All persons indebted to said estate will please make immediate settlement.

This the 18th day of February, 1965.

James R. Hood  
Administrator, C. T. A. of the Estate of Luby Ray Henderson

James R. Hood  
Attorney at Law  
Trenton, N. C.  
2-25; 3-4,11,18

cording to the yield, stand, moisture, lodging, ear height, ears per 100 stalks, ear tips exposed and quality.

Information on the hybrids has been summarized in the Extension Service leaflet, which is available from county extension offices. Or free copies may be obtained by writing to the Department of Agricultural Information, State College, Raleigh. Ask for leaflet No. 105.

**Tom White Named To 11 Committees**

Senator Thomas J. White, of Kinston, has been appointed to serve on the following Committees in the Senate during the 1965 North Carolina General Assembly:

Appropriations (chairman), Conservation and Development, Courts and Judicial Districts, Higher Education, Highway Safety, Judiciary No. 1, Rules, Roads, Propositions and Grievances, Finance and University Trustees.

**LEGAL NOTICES**

**NOTICE TO CREDITORS**

The undersigned, having qualified as Executrix of the Estate of W. F. Sykes, deceased, late of Jones County, this is to notify all persons having claims against said Estate to present them to the undersigned before the 23rd day of August, 1965, otherwise, this notice will be pleaded in bar of their recovery.

All persons indebted to said Estate will please make immediate settlement.

This the 23rd day of February, 1965.

Sallie W. Sykes,  
Executrix of the Estate of W. F. Sykes

Donald P. Brock  
Attorney at Law  
Box 55  
Trenton, North Carolina  
2-25; 3-4,11,18

**NOTICE TO CREDITORS**

The undersigned, having qualified as Administratrix of the Estate of Kermit R. Whaley, deceased, late of Jones County, this is to notify all persons having claims against said Estate to present them to the undersigned before the 4th day of March, 1966, otherwise this notice will be pleaded in bar of their recovery.

All persons indebted to said Estate will please make immediate settlement.

All persons indebted to said Estate will please make immediate settlement.

This 4th day of March, 1965.

Louise B. Whaley,  
Administratrix of the Estate of Kermit R. Whaley

Donald P. Brock  
Attorney at Law  
Trenton, N. C.  
3-11,18,25; 4-1

**NOTICE TO CREDITORS**

The undersigned, having qualified as administratrix of the estate of George R. Hughes, deceased, late of Jones County, North Carolina, this is to notify all persons having claims against said estate to present them to the undersigned or her attorney before the 22nd day of February, 1966, otherwise this notice will be pleaded in bar of their recovery.

All persons indebted to said estate will please make immediate settlement.

This the 22nd day of February, 1965.

(Mrs.) Eunice H. Hughes  
Administratrix of the Estate of George R. Hughes

James R. Hood  
Attorney at Law  
Trenton, North Carolina  
2-25; 3-4,11,18

**JARMAN FUNERAL HOME**

24 Hour Ambulance Service  
Air Conditioned

JA 3-5143

KINSTON, N. C.